



**THE NEW WAGGONERS**

**VEGAN**

**MENU**



## WINE MENU

*The following wines from our wine list have been checked and are suitable for a vegan diet.*

### WHITE WINE

**Chenin Blanc** from South Africa – *This fruity little number is best described as off-dry.*

**Pinot Grigio** from Italy – *The most popular grape around, dry with just a dash of spice.*

**Gewurztraminer/Riesling** from Australia – *As medium as they come.*

### RED WINE

**Malbec** from Argentina – *The Malbec grape is not dissimilar to Merlot, add a splash of spice & your about there.*

**Carmenere**, from Chile – *The Carmenere grape is deep and richly flavoured but still soft on the palate.*

**The Curator Red** from South Africa – *This is amazing! It is rich and full flavoured with black fruits and subtle spice.*

### STARTERS

OVEN ROASTED POTATO WEDGES

*served with a sweet chilli dip*

**£4.90**

PAN FRIED GARLIC MUSHROOMS

**£6.35**

MELON & FRUIT SORBET

**£5.75**

BEETROOT, GINGER & APRICOT SOUP

*served with a warm roll*

**£4.50**

### MAIN COURSES

OVEN ROASTED PEPPER

*filled with savoury cous cous*

*served with salad or potato wedges*

**£10.25**

HOMEMADE VEGETABLE CURRY

*served with rice*

**£10.85**

MUSHROOM RISOTTO

**£10.85**

NEAPOLITAN VEGETABLE PASTA

*with a hint of chilli*

**£9.45**

**PLEASE SPECIFY VEGAN WHEN YOU ARE ORDERING FROM  
THIS MENU.**

## DESSERTS

*ALL DESSERTS ARE SERVED WITH A CHOICE OF ICE CREAM OR CUSTARD*

*JAM ROLY POLY*

*FRESH FRUIT*

*BLUEBERRY & LEMON GATEAU*

*BAKEWELL TART CAKE*

*ASK ABOUT TODAY'S CRUMBLE*

*WARM CHOCOLATE FUDGE CAKE*

**DESSERT £5.35**

## ICE CREAM

*VANILLA*

*RASPBERRY*

*CHOCOLATE*

**ICE CREAM £4.65**

*Every effort is made to have all dishes available every day but on occasion some items may sell out.*